So Loyal Utahns May Know What They Should Buy

OTHING BUT UTAH PRODUCTS IN FAVOR

(Continued from Preceding Page.)

ity and the prosperity and development the state."

response to many invitations sent by the Commercial club to business n asking them to attend the luncheon day, many acceptances were received. following announced that they would present personally: C. A. Quigley, ver R. Meredith, Max Ottenheimer, n D. Giles, J. C. Howard, Orvin Mor- J. G. McDonald, Earl Aldridge, A. Taylor, Lewis Telle Cannon, C. R. ware, A. D. Pierson, Bert Bailey, Jo- h A. Silver, Joseph Lippman and J. McAllister. Acceptances were received m the firms of Eardley Brothers com- y, Inland Crystal Salt company, Hew- Brothers company, De Bouzek En- aving company and the Independent company.

he latest acceptance to be received by cials in charge of the celebration was from the Rotary club, which said t the members of the club wished to tend in a body. This will bring the tal attendance at the luncheon well er 300. The windows of many stores e dressed last night with special dis- ys of home products and this morn- they will present to the public dif- nt articles manufactured in Utah.

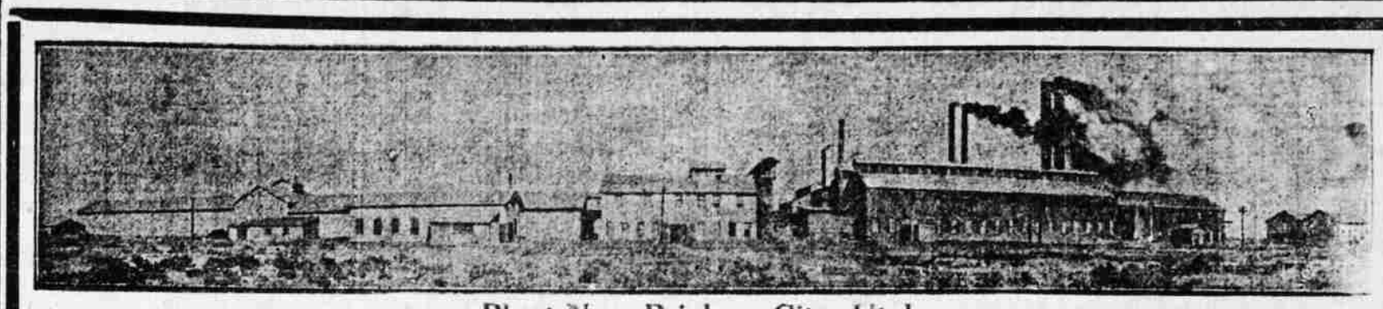
n important feature with regard to celebration is that the various mov- picture theaters will flash on their reens, at different intervals, slides ad- rtising Utah-made goods and boost- in general the home-made article. boards of the Utah Billposting com- y have been posted with admoni- s that every dollar kept at home is ctically a dollar saved. Merchants over the state have been supplied h the extensive lists containing the e of every article manufactured in state. From the list can be se- ed almost any necessity for the home table.

The committees appointed recently to the hotels, restaurants and cafe- s to use Utah products met with ndid success. The committee con- ed of Mesdames D. N. Hughes, Anna lers, W. K. Reid, J. G. Giles, Kent O. ve, J. H. Haslam, E. P. Gallagher Marie Bowman. A committee, con- ter of F. M. Brookin, D. C. Dunbar M. J. Greenwood, was appointed to the cafes.

With regard to the essay contest which charge of the State Federation of men's clubs and which is being con- ted throughout the schools of the state, ch success is predicted. The students upon the idea enthusiastically, for feel that they have been given a ject upon which they can write intel- gently. Undoubtedly the students in dif- ent localities will attempt to tell how products raised in their vicinities ex- the products raised elsewhere.

he students are given until December to have their essays in the hands of essay committee. To the high school dent producing the best paper on the ject, "Utah Products," will be awarded rize of $10 in cash, and to the student mitting the second best, a prize of 50 will be given. The eighth-grade pu- s are also competing. They have been signed the same subject, and the prizes en them will be of the same value as e for the high school students.

With the success that those in charge the day have had thus far, they feel t with each year interest in the pro- tion of Utah products will increase un- eventually Utah-made goods will have commanding place in the business of west.



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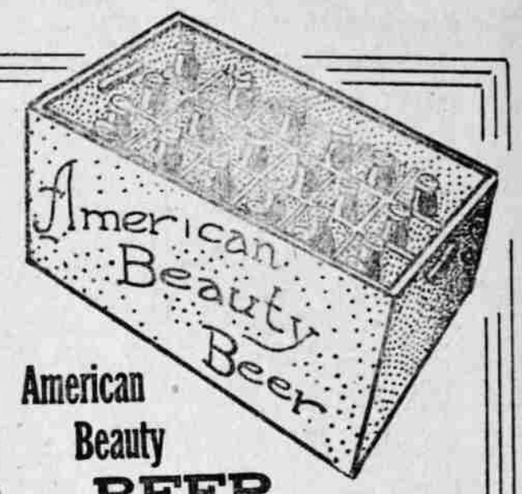

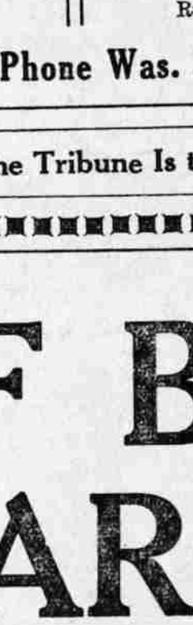

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THE CHEMISTRY OF BEET AND CANE SUGAR

It is not uncommon to hear a housewife declare it to be impossible to preserve fruit or to make confectionery with beet sugar. Others claim that beet sugar is not as sweet as cane sugar and hence more of it is required to render a given degree of sweetness. Some claim to be able to distinguish beet sugar from cane sugar by the size of the crystal, some by the color, others by the length of time it takes a lump of sugar to dissolve in a cup of coffee or other liquid.

All of these conclusions are fallacious, for even a chemist, surrounded with all his scientific laboratory equipment, can not distinguish one from the other. Although derived from different species of plants, the refined product from the juice of the cane and beet is the same in composition, in sweetening power, in dietetic effect, in chemical reaction, in all other respects. Furthermore, if maple sugar were reboiled and passed through the process of refining, it would lose its aroma and flavor, which are wholly in the impurities, and the white crystals would be identical with those derived from sugar cane and sugar beets.

Pure sugar, whether derived from beet or cane, is as identical as is pure gold, whether mined in the Rocky mountains or in the Transvaal. It would be as reasonable for a housewife to attribute the failure of her omelette to the fact that the hens which laid the eggs were Rhode Island Reds instead of Wyandottes, as to attribute the failure of her preserves to the use of beet instead of cane sugar.

Inasmuch as one-half of the 17,000,000 tons annual sugar production of the world is derived from European sugar beets, to assume that this sugar can not be used for preserving fruit or making confectionery is to assume that where beet sugar is produced the people either go without confectionery and preserves, or that they import cane sugar with which to prepare them.

For fifty years or more the continent of Europe had depended almost exclusively on beet sugar. Aside from a small amount of French Colonial sugar and some 20,000 tons of cane sugar produced in Spain, the 5,300,000 tons of sugar annually consumed on the continent of Europe is beet sugar and no more attractive confections or delicious fruit preparations are produced elsewhere. Of the 1,900,000 tons annual sugar consumption of Great Britain, 1,300,000 tons is derived from Continental sugar beets. A few years ago 40 per cent of the United States importations of sugar were beet sugar and now from time to time when a shortage of sugar occurs in the West Indies, raw European beet sugar is imported into the United States, and it all emerges from our seaboard refineries as "pure cane sugar." This is not a misbranding, inasmuch as Worcester's definition of "cane sugar" is "Sugar obtained chiefly from sugar cane, the sugar maple and beet root, and contained in a great many other vegetables."

Webster's Dictionary gives the following definition of sugar: "A sweet, crystalline substance obtained from certain vegetable products as the sugar cane, maple, beet, sorghum and the like."

The Standard Dictionary defines sugar as: "A sweet crystalline compound (C^{12} H^{22} O^{11}) derived chiefly from the juice of the sugar cane and sugar beet, but contained also in many other vegetables." It defines sucrose (the chemical name for sugar) as: "The white crystalline compound known variously as cane sugar, beet sugar, maple sugar, etc., according to its origin, but identical chemically, having the composition C^{12} H^{22} O^{11}."

From the foregoing authoritative definitions it will be seen that there is no possibility of determining the source from which a pure sugar crystal is derived and to claim to be able to distinguish one from the other is to assume the possession of a power of discernment and discrimination which the scientists of the world, aided by all the arts of chemistry and equipped with the most delicate scientific apparatus, have failed to develop.